

Claims

- [c1] 1: New apparatus and process for roasting coffee beans using a combination of microwave, conduction, convection, and latent steam.
- 2: A cartridge that is non-pours or semi porous and having a liner of susceptor for converting the microwaves into radiant, and convection heat.
- [c2] 3: Green coffee beans placed within the cartridge; wherein the cartridge is sealed shut for microwave cooking such that sufficient heat and steam is trapped within the cartridge during microwave cooking to allow for complete and controlled roasting of the coffee beans throughout.
- 4: A cartridge that is a spherical, cylindrical, or conical hollow form
- 5: A device to convert the microwave ovens turntable rotation into rotation of the cartridge
- 6: A device to rotate the cartridge in the microwave oven that is a separate device from the microwave oven turntable.
- [c3] 7: A lid or closure that contains a fill pour spout that is;
- a) covered with a transparent film material
- b) covered with a translucent film material
- 8: A cartridge that is composed of pulp formed paper product.
- [c4] 9: A cartridge that is disposable or reusable
- 10: The process of claim 1 wherein the green coffee comprises Robusta coffee.
- 11: The process of claim 1 wherein the green coffee comprises Arabica coffee.
- [c5] 12: The package of claim 1 wherein spices or other flavoring components are mixed with the green coffee to impart flavor to the green coffee during roasting.
- [c6] 13: The method of claim 1 wherein spices or other flavoring components are mixed green coffee to impart flavor to the food product during roasting.
- [c7] 14: The package of claim 1 wherein the volume of seeds is equal to 10% to 49% of the interior volume of the cartridge.
- 15: A method for roasting coffee beans in a microwave oven comprising:
- a) providing a cartridge containing green coffee beans suitable for microwave

roasting; b) placing the cartridge containing said food product into a microwave oven

c) microwave heating the cartridge for a time sufficient for the coffee beans to obtain a desired degree of roast and;

d) allowing the cartridge to cool so that the food product may be safely handled.

16. The method of claim 13 wherein the polymer is polyester

17. The method of claim 15 wherein the cartridge is sealed shut for microwave cooking, using a food safe adhesive.

18. The method of claim 15 wherein a hole is formed in the closure lid exposing a portion of the polymer layer thereby forming a window through which the food product may be viewed without opening the cartridge but is primarily used for the emptying out of cartridge the roasted coffee.

[c8]